

## *Lemon Rosemary Smashed Potatoes* from Urban Sacred Garden



These potatoes are super easy and delicious. The brightness of the lemon complements the rugged potato texture and robust rosemary flavor perfectly. The best thing about these potatoes is you can make a large batch, refrigerate them and reheat them to eat over the course of a few days. Leftovers of these potatoes are also great when reheated with a little olive oil in a skillet then tossed with chopped veggies and cheese and covered in eggs to create a breakfast hash. Eat these up and enjoy all the flavor! Yield: About 8 Cups

### **INGREDIENTS**

5 Large Yukon Gold Potatoes, chopped into large chunks  
Zest 1 Lemon  
2 Tbsp Fresh Rosemary, chopped  
4 Tbsp Extra Virgin Olive Oil  
4 Tbsp Butter  
Fresh Ground Sea Salt  
Fresh Ground Black Pepper

### **DIRECTIONS**

1. In a large pan place Potatoes on a vegetable steamer. Fill bottom of pan with just enough water to clear the bottom of the steamer. Bring water to boil over medium high heat and cover pan with a lid. Steam potatoes for about 15-20 minutes or until easily pierced with a fork (cook time will depend on the size of pieces).
2. Remove pan from heat, drain out all remaining water, then place potatoes back in the pan. Add Lemon Zest, Rosemary, Olive Oil, Butter, Salt and Pepper. Roughly smash together all ingredients with a wooden spoon.
3. Add additional Salt and Pepper as needed for taste. You can also add more Olive Oil if the potatoes seem a bit dry. Serve hot. Enjoy!